

FAVORITE CAKE

DRAWER

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Habits

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Abraham Lincoln's Habits

Favorite Cake

Excerpts from newspapers and other
sources

From the files of the
Lincoln Financial Foundation Collection

Lincoln Cake

On the menus at the banquet preceeding the premiere was the recipe for Lincoln's favorite cake.

"Legend says this was the most famous white cake in the family of Mary Todd, and that it was the favorite of Abraham Lincoln," a note explains.

The recipe is given as follows:

"1 c butter, 2 c milk, 3 c flour, 2 t baking powder, 1 t vanilla, 1 c chopped blanched almonds, 1-4 t salt, 6 egg whites.

6" Cream butter and sugar lightly. Sift flour and baking powder together and add alternately with milk. Add nuts, well floured, then vanilla. Fold in stiffly beaten whites of eggs, to which salt has been added. Bake in three layers in moderate oven. Ice with boiled icing to which add half a cup of candied pineapples and cherries chopped fine."

Together with ice cream, the Lincoln cake made a hit at the banquet.



ABE LINCOLN'S FAVORITE CAKE

Florence McMurtry applies the finishing touches to a cake baked from the original recipe of Mary Todd Lincoln. Her husband, Dr. R. Gerald McMurtry, and their daughter, Linda (left), watch hungrily while their other daughter, Jan, snitches a sample of the icing. Mary Todd made this cake for Lincoln before their marriage, and he declared it "the best in Kentucky." The original recipe is printed below, with Mrs. McMurtry's baking hints in parentheses.

1 cup butter	1 tsp. vanilla
2 cups sugar	1 cup chopped blanched almonds
1 cup milk	
3 cups flour (cake or pastry)	¼ tsp. salt
2 tsps. baking powder (double-acting)	6 egg whites

Cream butter and sugar lightly. Sift flour and baking powder together and add alternately with milk (to the first mixture). Add well-floured nuts, then vanilla. Fold in stiffly beaten whites of egg, to which salt has been added. Bake in three layers (9" or 8" pans) in moderate (350° F.) oven. Ice with boiled icing, to which add ½ cup candied pineapple and cherries, chopped fine.

Lincoln's Favorite Cake Recipe

From the Collection of The Lincoln Museum

1 cup butter
2 cups sugar
1 cup milk
3 cups flour (cake or pastry)
2 tsp. baking powder (double acting)
1 tsp. vanilla
1 cup chopped blanched almonds
1/4 tsp. salt
6 egg whites

Cream butter and sugar lightly. Sift flour and baking powder together and add alternately with milk (to the first mixture). Add well floured nuts, then vanilla. Fold in stiffly beaten whites of eggs, to which salt has been added. Bake in three layers (9" or 8" pans) in moderate (350 degree) oven.

Ice with boiled icing, to which add 1/2 cup candied pineapple and cherries chopped fine.



THE KENTUCKY REVIEW

Volume III 1982 Number 3

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Probably the best of the home style cookbooks is *The Farmington Cookbook* (1974). It was designed to raise money for the restoration and preservation of Farmington, an 1810 Federal style house built by John Speed on the Bardstown Road in Louisville. It contains tested recipes, buying guides, tips, sensible directions, menu suggestions; and it recognizes that most hostesses nowadays have little or no help and must plan carefully.

For those seeking interesting reading between recipes and menus, *Who Says We Can't Cook!* (1955) by the Women's National Press Club should prove entertaining. Sample quotation: "In the process of eating my way across France (who said travel wasn't broadening?). . . ." One of the most enjoyable chapters is by Elizabeth Carpenter, a Washington correspondent (who later became Mrs. Lyndon B. Johnson's press secretary). She writes of dinner at the White House (with menu) and of Washington dinners in general: "Quite possibly nowhere else in the world are so many filet mignons, so much pâté de fois gras, so many glasses of champagne consumed by so few people!"

Children are not neglected in the cookbook collection. The best book for youngsters is Sayre School's (Lexington, Kentucky) *Yummies for Tummies* (1977). Simple and interesting, with clear directions and clever illustrations, it seems to be just the thing for beginners. One recipe starts with the basics: "With the electric blender turned off, put in all the ingredients, cover, turn on and process until smooth." Recipes are given for snacks, salads, sandwiches, beverages, and—predictably, the largest section—desserts.

Perhaps the most colorful and appealing book in Special Collections is *Kentucky Living Cookbook* (bicentennial edition, 1974) edited by Susan P. Arena. It incorporates many appetizing recipes and favorite menus from prominent Kentuckians. It proves, as many of the books do, that Kentuckians have a predilection for sweets, because there are more recipes for cake, candy, and jam than for any other type of food. That the Kentuckian's penchant for sweets extended back into the nineteenth century is illustrated by a closing recipe from Marion Flexner's *Out of Kentucky Kitchens* (1949):

MARY TODD'S WHITE CAKE

President Lincoln is said to have remarked that Mary

Todd's white cake was the best he had ever eaten. This confection was originated by Monsieur Giron, a Lexington caterer, on the occasion of Lafayette's visit to that city in 1825. The Todds got the recipe from him and treasured it ever after. . . .

1 cup butter	1 cup finely chopped
2 cups sugar	blanched almonds
3 cups flour	3 teaspoons baking
(sifted before	powder
measuring)	whites of 6 eggs
1 cup milk	1 teaspoon vanilla (or
	any other pre-
	ferred flavoring)

Cream butter and sugar, sift flour and baking powder together three times, and add to butter and sugar, alternating with the milk. Stir in the nutmeats and beat well. Then fold in the stiffly-beaten whites and the flavorings. Pour into a well-greased and floured pan. The old-fashioned, fluted copper pan with a center funnel was probably used originally. Bake one hour in a moderate oven, or cook until the cake tests done. Turn out on a wire rack and cool. This makes a large cake. The batter can be cut in half and baked in two 9-inch layers if desired. For a good basic white cake, omit almonds. Frost this cake with . . . [an] old-fashioned boiled white icing.



Bonus Club News

February, 1989
Vol. 4, No. 1





President's Day

President's Day this year is Monday, February 20. George Washington's birthday according to the Old Style Calendar was February 11, and Abraham Lincoln's birthday has long been celebrated as February 12. Several years ago when the Federal Monday Holiday Act was passed, the legal observance for Washington's birthday became the third Monday in February; and the day became known as President's Day. On this day we often think first to Washington and Lincoln; however, it is a day to commemorate all former Presidents. We have the unique opportunity in this area to have easy access to a wealth of information about former President Abraham Lincoln.

Located in Fort Wayne, Indiana is the Louis A. Warren Lincoln Library and Museum. A major private collection founded in 1928, it is a tribute to Abraham Lincoln's life and contributions. In 1905, Robert Todd Lincoln, the President's eldest son, granted permission for The Lincoln National Life Insurance Company to use Lincoln's name. Since 1928 this company has sponsored historical research and programs through its Library and Museum.

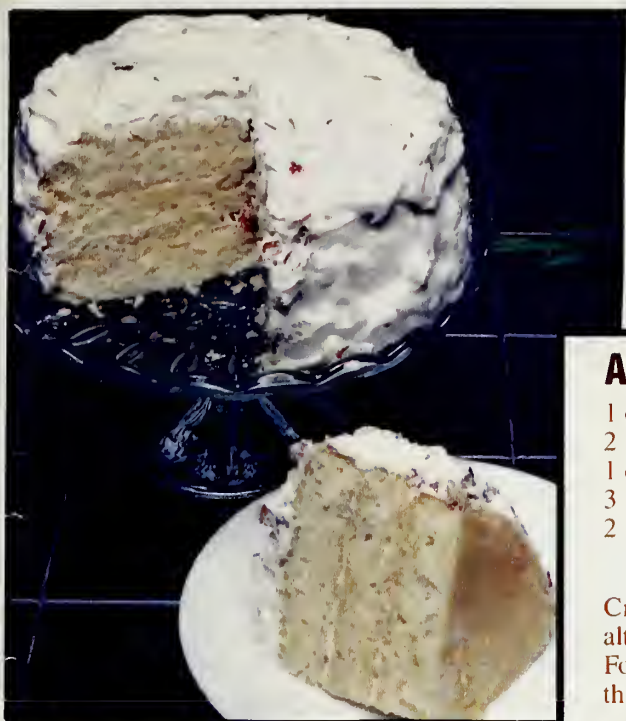


LOUIS A. WARREN LINCOLN MUSEUM

The Museum is designed with 60 chronological and thematic displays depicting Lincoln's genealogy and continuing throughout his presidency, the Gettysburg Address and assassination. Contained in the Museum are personal items belonging to Lincoln and his family, china from the White House, and the flag that draped Lincoln's box at Ford's Theatre.

For more information, call the Louis A. Warren Lincoln Library and Museum at (219) 427-3864.

*A special thanks to Ruth Cook,
Assistant to the Director*



Abe Lincoln's Favorite Cake

ABE LINCOLN'S FAVORITE CAKE

- | | |
|---|--------------------------------|
| 1 cup butter | 1 tsp. vanilla |
| 2 cups sugar | 1 cup chopped blanched almonds |
| 1 cup milk | ¼ tsp. salt |
| 3 cups flour (cake or pastry) | 6 egg whites |
| 2 tsp. baking powder
(double acting) | |

Cream butter and sugar lightly. Sift flour and baking powder together and add alternately with milk (to the first mixture). Add well-floured nuts, then vanilla. Fold in stiffly beaten whites of eggs, to which salt has been added. Bake in three layers (9" or 8" pans) in moderate (350°F.) oven.

Ice with boiled icing, to which add ½ cup candied pineapple and cherries, chopped fine.

NOTE: A boiled, or seven-minute icing has been recommended for use.

The original recipe for Abe Lincoln's Favorite Cake, which Mary Todd Lincoln made for him before their marriage. Baking hints added at later date are in parentheses.

LOUIS A. WARREN LINCOLN LIBRARY

The library contains 20,000 volumes, including a Lincolniana collection of 10,000 volumes on every phase of Lincoln's life, a file of 200,000 newspaper clippings and magazine articles, over 6,000 different prints on the Lincoln theme; a magnificent collection and display of oil paintings, original photographs, prints, engravings, busts, statues, masks, plates, medals, etc.

The Louis A. Warren Lincoln Library and Museum serves as a national reference/resource point for information on our sixteenth President. Both parking and admission are free. Visiting hours are Monday through Thursday, 8:00 - 4:30, and Friday 8:00 - 12:30. From May to Labor Day hours are Monday through Friday 8:00 - 4:30, and Saturday 10:00 - 4:30.



TODD'S CONSUMER SERVICES

“Giving

Richardman, R.D.
Consumer Services Director

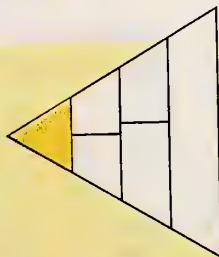
far more important than the first celebration of survival of 1621. That colonists' "Harvest Feast" of pumpkins, leeks, cornbread, watercress, venison, still a reflection of those things in our lives.

shared Thanksgiving an official holiday. The reason we gave us renewed reason to be thankful for

is for us to print this recipe for Abraham Todd Lincoln made for him before their

of charge at 1300 S. Clinton Street in Fort
5 p.m. Monday - Friday; 10 a.m. - 5 p.m.

Saturday & Sunday, all year round, except holidays. It is the most delicious white cake I have ever made; and would be a wonderful dessert for Thanksgiving or any special occasion.



Food Guide Pyramid
FATS, OILS, AND SWEETS
Use Sparingly

ABRAHAM LINCOLN'S FAVORITE CAKE

1 c.	Butter	1 tsp.	Vanilla
2 c.	Sugar	1 c.	Blanched Almonds,
1 c.	Milk		chopped
3 c.	Flour	¼ tsp.	Salt
	(cake or pastry)	6	Egg Whites
2 tsp.	Baking Powder		

Cream butter and sugar lightly.

Sift flour and baking powder together and add alternately with milk (to the first mixture).

Add well-floured nuts, then vanilla. Fold in stiffly beaten egg whites, to which salt has been added.

Bake in three layers (8 or 9") in moderate (350° F.) oven.

Ice with boiled icing, to which ½ cup chopped, candied pineapple and/or cherries have been added.

NOTE: A boiled or seven-minute icing has been recommended for use. Baking hints added at a later date are in parentheses.



Consumer
Services

Real Thing

IN "A CIVIL War Cook Book" by Myrtle Ellison Smith (Lincoln Memorial University, \$4.95) I found the following recipe for you which would make a very special dessert. These old recipes do not give exact times and oven temperatures, but a "moderate" oven in this case would be 350 degrees and you would use the usual tests for deciding when the cake was done. You might like to test the recipe before making it for company, so I am using your letter now to give you enough time to do so. Here is the recipe:

ABRAHAM LINCOLN CAKE

(R. Gerald McMurty, Lincoln Life Foundation)

Mary Todd made this cake for Lincoln before their marriage, and he declared it "the best in Kentucky." Cream 1 cup of butter and 2 cups of sugar lightly. Sift 3 cups of flour and 2 teaspoons of baking powder together; then alternate with 1 cup of milk to the creamed mixture. Beat 6 egg whites until they form a stiff froth. To the first mixture add 1 cup of well-floured chopped, blanched almonds and then 1 teaspoon vanilla. Now fold in the beaten egg whites to which has been added $\frac{1}{4}$ teaspoon salt. Pour the batter in three pans about 8 or 9 inches across, and bake in a moderate oven. Cover each layer with boiled icing to which has been added $\frac{1}{2}$ cup of candied pineapple and candied cherries, chopped fine.

Light Eater

IT IS INTERESTING to note in this book the reason for the paucity of foods associated with Lincoln. In the introduction, Dr. Wayne C. Temple, director of the department of Lincolniana, notes that Lincoln drank coffee early in the morning, followed by a light breakfast (an egg, toast, more coffee) later in the morning, often forgetting entirely to eat lunch or dinner unless persistently reminded. His lunches while at the White House consisted of "... a biscuit, a glass of milk in winter, some fruit or grapes in summer." John Hay, his private secretary, declared that Lincoln "ate less than anyone I know."

SCOTT'S CONSUMER SERVICES

Thanksgiving

Kathy Buschman, R.D.

Scott's Consumer Services Director

Thanksgiving for most of us is very different than the first celebration of survival held in Plymouth during the autumn of 1621. That colonists' "Harvest Feast" consisted of duck, geese, turkey, wild plums, leeks, cornbread, watercress, venison, clams and eel. The common theme is still a reflection of those things in our lives for which we are thankful.

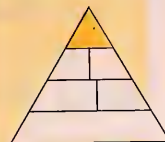
In 1863 President Abraham Lincoln declared Thanksgiving an official holiday. The outcome of the next few years' Civil War gave us renewed reason to be thankful for the survival of our nation.

The Lincoln Museum granted permission for us to print this recipe for Abraham Lincoln's favorite cake, which Mary Todd Lincoln made for him before their marriage.

You can visit the Lincoln Museum free of charge at 1300 S. Clinton Street in Fort Wayne. Visitors are welcome 9 a.m. - 5 p.m. Monday - Friday; 10 a.m. - 5 p.m.

Saturday & Sunday, all year round, except holidays.

It is the most delicious white cake I have ever made; and would be a wonderful dessert for Thanksgiving or any special occasion.



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ABRAHAM LINCOLN'S FAVORITE CAKE

1 c.	Butter	1 tsp.	Vanilla
2 c.	Sugar	1 c.	Blanched Almonds, chopped
1 c.	Milk		
3 c.	Flour (cake or pastry)	¼ tsp.	Salt
2 tsp.	Baking Powder	6	Egg Whites

Cream butter and sugar lightly.

Sift flour and baking powder together and add alternately with milk (to the first mixture).

Add well-floured nuts, then vanilla. Fold in stiffly beaten egg whites, to which salt has been added.

Bake in three layers (8 or 9") in moderate (350° F) oven.

Ice with boiled icing, to which ½ cup chopped, candied pineapple and/or cherries have been added.

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